

FOYER & READING ROOM

ALL DAY DINING MENU

Claridge's makes every effort to comply with the dietary requirements of our guests.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A discretionary 12.5% service charge will be added to your final account.

SALADS

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| Claridge's Caesar salad with anchovies crisp pancetta and parmesan croutons | £26 |
| Chopped Cobb salad with gem lettuce, watercress avocado, bacon, tomato, egg and Roquefort | £26 |
| Seasonal salad with roast butternut squash, kumquat, cashew nuts and citrus dressing | £26 |
| Superfood salad with quinoa, charred cauliflower avocado, pomegranate, rocket, hummus falafel and vinaigrette dressing | £26 |
| All salads can be served with the following crisp tofu or grilled chicken breast | £6 |
| grilled salmon or prawns | £6 |
| Cornish lobster | £10 |

SANDWICHES

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| Courgette with ricotta, pomegranate seeds parsley oil on flatbread | £22 |
| Claridge's club with egg, tomato, lettuce, mayonnaise grilled chicken and bacon on toasted pain de mie | £25 |
| Roast sirloin of beef with rocket, crisp shallots horseradish cream on toasted brioche | £25 |
| Smoked salmon with avocado on toasted rye bread | £26 |
| Aberdeen Angus beef burger Swiss cheese, tomato and hand cut chips | £30 |
| Lobster roll with chive and truffle butter, sriracha, celery Perle Imperial caviar with celeriac and citrus salad | £35 |
| Steak sandwich with tomato, parmesan, béarnaise sauce on toasted ciabatta with French fries | £35 |

FIRST COURSES

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| Claridge's steak tartare with egg yolk horseradish and rye toast | £26 |
| Ballotine of foie gras with sour cherries sorrel, toasted brioche | £30 |
| Severn and Wye smoked salmon with crème fraîche pickled mustard seeds and soda bread | £28 |
| Cornish crab with cucumber and lemon | £28 |
| Claridge's seafood cocktail with lobster langoustine, crab and Marie Rose sauce | £30 |
| Portland scallop with roast cauliflower sea beet, champagne and caviar cream | £30 |
| Buratta with heritage tomatoes hazelnut and basil | £24 |

SOUPS

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| Chicken elixir with toasted barley root vegetables | £15 |
| Roast tomato soup olive and parmesan palmiers | £15 |
| Cornish lobster bisque lobster tortellini and rock samphire | £16 |

MEAT AND POULTRY

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| Claridge's chicken pie with French beans mashed potatoes | £34 |
| Veal schnitzel with fried duck egg charred artichokes and rocket | £39 |
| Roast loin of venison with caramelised cauliflower braised red cabbage, blackcurrant and juniper sauce | £40 |
| Rack of Kentish lamb, pomme Anna celeriac purée, spinach, pine nut and rosemary jus | £44 |
| Tournedos Rossini, rösti potatoes pan seared foie gras and black truffle | £48 |
| Grilled tomahawk with Pont Neuf potatoes (serves 2) spinach, béarnaise and Burgundy sauce | £82 |

FISH AND CRUSTACEA

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| Seared fillet of Scottish salmon with ratte potatoes chestnut mushroom and citrus broth | £36 |
| Fillet of halibut with mousseline potatoes baby leeks and verjus | £42 |
| Claridge's Cornish lobster risotto truffle sauce | £47 |
| Dover Sole "Grilled or Meunière" Dauphinoise potatoes and French beans | £48 |
| Grilled turbot with pink fir apple potatoes (serves 2) tender stem broccoli and Nantaise sauce | £82 |
| Lobster Wellington with sauce Américaine (serves 2) green salad with avocado and truffle French fries | £86 |

PASTA AND GRAINS

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| Confit aubergine with hummus, moutabel bulgur wheat and pomegranate | £30 |
| Cep tart with Puy lentils walnut vinaigrette | £30 |
| Fettuccine with venison ragout pecorino | £30 |
| Linguine with aged parmesan black truffle | £30 |

GRILLS

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| Scottish salmon | £33 |
| Scottish halibut | £38 |
| Cornish Turbot | £42 |
| Aberdeen Angus sirloin steak (280g) | £38 |
| Aberdeen Angus fillet steak (200g) | £42 |
| Kentish lamb cutlets (3) | £40 |
| Rose veal loin (190g) | £40 |
| Breast of Norfolk chicken | £30 |

SIDE DISHES

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| Green salad with avocado Rocket and parmesan salad | £8 |
| French beans Braised red cabbage Quinoa and cavalo nero Broccoli with toasted almonds Wilted leaf spinach Honey roast Heritage parsnips, with chestnuts | £8 |
| Mashed potatoes Dauphinoise potatoes Pink fir apple potatoes, herb butter Hand-cut chips or French fries Truffle French fries | £8 |